

## TAVOLO

### SALUMI | 14

#### PEPPERONE

pork, chili flake, garlic  
City Block Salumeria, Memphis, TN

#### LONZO

pork loin, chili powder, black pepper, garlic  
City Block Salumeria, Memphis, TN

#### GUANCIALE

roasted garlic, rosemary, bay  
City Block Salumeria, Memphis, TN

#### MORTADELLA

pork, pistacho, lardo, garlic  
City Block Salumeria, Memphis, TN

#### PROSCIUTTO

Italian cured ham, Emilia-Romagna, Italy

### FORMAGGI | 15

#### BONNIE BLUE MOOLEEN

semi-hard, cow's milk, Waynesboro, TN

#### CYPRESS GROVE TRUFFLE TREMOR

soft-ripened, truffles, goat cheese, Accata, CA

#### GORGONZOLA DOLCE

veined cow's milk cheese, Piedmont, Italy

#### LA TUR

soft-ripened goat-cow-sheep's milk cheese, Bosia, Italy

### GIARDINI | 14

#### SQUASH

creme fraiche, chives, frito misto

#### TURNIPS

brown butter, grana padano, parmesan frico

#### CRUDITÉS

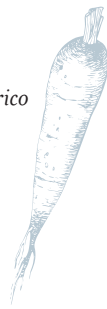
ricotta, herbs, green garlic

#### CITRUS SALAD

winter citrus, fennel, chili, hazelnut, basil

### GRANDE TAVOLO

ALL THREE | 39



## ANTIPASTI

#### A|M BREAKFAST | 12

63 degree egg, pork belly, polenta, pork rinds

#### CHICKEN LIVER TOAST | 11

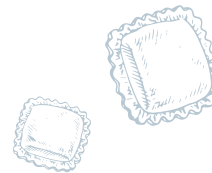
sourdough, satsuma, apple, mint, sorrel

#### A|M SALAD | 9

mixed greens, focaccia, lemon, parmesan frico

#### CRÉPINETTE | 14

pork shoulder, tomato jam, frisée, apple, lime, cumin



## PRIMI

#### MAW MAW'S RAVIOLI | 14

maw maw's gravy

#### POTATO GNOCCHI | 12

mint pesto, peas, ricotta, lemon

#### RADIATORI | 13

barese ragu, broccoli, panna gratta

#### STRACCIATELLE | 14

crab, tomato, basil, bacon, arugula, ciabatta

#### CRUDO | 11

cobia, citrus, pistachio, fennel, herbs

#### SOUP | 13

veal, rice, spinach, chicken broth

#### OCTOPUS | 15

aioli, fennel, meyer lemon, serrano, sundried tomatoes, sun-chokes

## PRIMI

#### SCARPINOCC | 14

salumi, tomato, lemon, jalapeño, gremolata

#### MAFALDE | 14

duck ragu, parmigiano reggiano

#### BUCATINI CARBONARA | 14

guanciale, egg, grana padano, black pepper

## SECONDI

#### LAMB | 33

mushroom ragu, asparagus, bok choy, green garlic, passatelli

#### SCALLOPS | 33

asparagus, mushrooms, spinach, bagna cauda

#### CHICKEN | 26

turnips, kale, creme fraiche, frico

#### PORK | 32

potatoes, kale, onions, whole grain mustard, tarragon

#### SNAPPER | 34

beans, peas, radicchio, anchovy, pork brodo

#### QUAIL | 31

duck, foie gras, truffle, kale, potato

Please inform your server of any dietary allergies. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.



## MARCH 2019

EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Chad Harrison

ANDREWMICHAELITALIANKITCHEN.COM

712 Brookhaven Circle | Memphis, TN 38117 | 901.347.3569



## CHEFS' TASTING | 65

WINE PAIRING | 35

ELEVATED WINE PAIRING | 65

#### SWORDFISH

DUCK

LAMB

BEEF

STRAWBERRY



## WHITE WINE BY THE GLASS

**SCARPETTA | 11.5**  
*Pinot Grigio, Friuli*

**MURGO "ETNA BIANCO" | 13**  
*Carricante-Catarratto, Sicily*

**LUCIEN CROCHET | 20**  
*Sauvignon Blanc, Sancerre*

**CLOS DU TUE-BŒUF, "LE P'TIT BLANC" | 14**  
*Sauvignon Blanc, Chardonnay, France*

**HECHT & BANNIER | 9**  
*White Blend, Languedoc*

**DOMAINE PAPAGIANNAKOS | 13**  
*Savatiano, Greece*

**CASTELLO MONACI, "PETRALUCE" | 13**  
*Verdeca, Puglia*

**SCARPETTA, FRICO BIANCO | 10**  
*Friulano-Chardonnay, Friuli*

**AUSONIA, "MACHAON" | 15**  
*Pecorino, Abruzzo*

**NINO NEGRI, "C'ABRIONE" | 18**  
*Sauvignon-Chardonnay-Nebbiolo-Incrocio Manzoni,  
Lombardy*

**IL BORRO "LAMELLE" | 16**  
*Chardonnay, Tuscany*

**RODNEY STRONG | 10**  
*Chardonnay, Sonoma County*

---

## ROSÉ WINE BY THE GLASS

**IL BORRO, ROSÉ | 10**  
*Sangiovese, Tuscany*

**ROSÉ DE PRINTEMPS | 12**  
*Syrah-Grenache-Cinsault, Provence*

**KTIMA PAVLIDIS, "THEMA" | 16**  
*Tempranillo, Drama, Greece*

## SPARKLING WINE BY THE GLASS

**LA BELLA, PROSECCO | 10**  
*Glera, Friuli*

**DAMA DEL ROVERE | 16**  
*Sparkling Durello, Veneto*

**CHAMPAGNE DELAMOTTE | 27**  
*Chardonnay Blend, Le Mesnil-sur-Oger*

---

## RED WINE BY THE GLASS

**REMOISSENET, BOURGOGNE | 25**  
*Pinot Noir, Burgundy*

**COOPER MOUNTAIN | 15**  
*Pinot Noir, Willamette Valley*

**POGGIO ALLE SUGHERE | 9**  
*Sangiovese, Tuscany*

**PALLADIO | 10**  
*Chianti, Tuscany*

**SCARPETTA | 13**  
*Barbera del Monferrato, Piedmont*

**ROCCA DI MONTEGROSSI | 17**  
*Chianti Classico, Tuscany*

**TENUTA "PALISTORTI DI VALGIANO" | 29**  
*Sangiovese-Merlot-Syrah, Tuscany*

**ERIC TEXIER, "ST. JULIEN EN ST. ALBAN" | 15**  
*Syrah, Rhone*

**MASSERIA LI VELI | 16**  
*Susmaniello, Puglia*

**IL FAUNO DI ARCANUM | 17**  
*Merlot Blend, Tuscany*

**NAPA SMITH | 18**  
*Cabernet Sauvignon, Napa Valley*

**REVANA FAMILY, "TERROIR SELECTION" | 42**  
*Cabernet Sauvignon, Napa Valley*

## CRAFT BEER

**WICKED WEED, BURST | 8**  
*Session Sour, Asheville, North Carolina*

**HI-WIRE, CITRA GOSE | 8**  
*Citra Hopped Gose, Asheville, North Carolina*

**WISEACRE, MEMPHIS SANDS | 7**  
*Lager, Memphis, TN*

**CROSTOWN, SIREN | 7**  
*Blonde Ale, Memphis, TN*

**HI-WIRE, AERIALIST | 8**  
*Dry-Hopped Lager, Asheville, North Carolina*

**WISEACRE, TINY BOMB | 7**  
*American Pilsner, Memphis, Tennessee*

**NEW BELGIUM, GLÜTINY | 7**  
*Gluten Free Pale Ale, Fort Collins, Colorado*

**WISEACRE, ANANDA | 7**  
*IPA, Memphis, Tennessee*

**WISEACRE, ADJECTIVE ANIMAL | 9**  
*Double IPA, Memphis, Tennessee*

**WISEACRE, PRANK CALLS TO SATAN | 7.5**  
*Black IPA, Memphis, Tennessee*

**WISEACRE, GOTTA GET UP TO GET DOWN | 7**  
*Coffee Stout, Memphis, Tennessee*

---

## FOR ALL AGES

**LOVELY RITA | 6**  
*strawberry, mint, grapefruit, lemon, orange, topo chico*

**DAY TRIPPER | 6**  
*grapefruit, lime, honey, meyer lemon shrub, jalapeño, topo chico*

---

*We designed the Cocktail Menu at Andrew Michael Italian Kitchen as a healthy mix of classic drinks and new ideas to stimulate the palate before your meal. We find that cocktails shared over a charcuterie plate or slate of fine cheeses help to gather around the table, shed the anxieties of the day, and begin a meal.*

*We base our cocktails on spirits, hoping to complement and enhance the flavor of the spirit rather than mask it. If there is something that you don't see but would like to have, if we can, our bartenders will be happy to mix it for you.*

## COCKTAILS

### ELDER STATESMEN

*A Gathering of Southern Gentlemen and Italian Aristocrats*

**LA VIE EN ROSA | 13**  
*yellow chartreuse, carpano bianco, cocchi rosa, grapefruit, lemon bitters, saline, sparkling wine*

**OLD DOM ROCK N' ROLL | 11**  
*old dominick vodka, st. germaine, vin glögg, lemon, strawberry, mint, lemon bitters, sparkling wine*

**MY SHERRY AMOUR | 10**  
*fino sherry, carpano antica, luxardo bitter bianco, cappelletti, lemon, orange*

**8 DAYS A LEEK | 14**  
*sipsmith london dry, old dominick southern, vya dry, ancho reyes verde, charred leek shrub*

**99 BOTTLES OF BYRRH ON THE WALL | 12**  
*magnus, byrrh, braulio, sandeman port, lemon bitters, lemon, honey*

**HELL'S BELLES | 14**  
*a & m small batch belle meade, vya sweet, vya whisper dry, bassano amaro, orange bitters*

### FRESHMEN

*New Ideas in Cocktails from Behind the Bar*

**DON'T YOU (FERNET ABOUT ME) | 10**  
*tattersall fernet, cocchi americano, green chartreuse, tonic, orange*

**GOOD GOLLY MISS MOLÉ | 14**  
*real mccoys 5 year, smith & cross, falernum, priqly pear, molé, orange bitters, lime, demerara, topo chico, peychaud's*

**HOUSE OF THE RISING SUNTORY | 12**  
*suntory toki, 13th colony rye, braulio, lemon, meyer lemon shrub, honey, jalapeño*

**MEZCALIFORNICATION | 11**  
*mezcal verde, cynar 70, lime, cucumber, basil*

**PAPA WAS A ROLLING STÖN | 10**  
*stön, crème de banane, fernet branca, lemon, grapefruit, angostura, honey, eggwhite*

**WE GOT THE BEET | 13**  
*rittenhouse, cynar, absinthe, demerara, champagne vinegar, beet*